

***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 22, 2018
Location	Leo Gasseling & Sons Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Ken Gasseling (Leo Gasseling & Sons)
Rob Emery (Firestone Walker)	Paul Dickman (HAAS)
Andrew Jones (Boston Beer)	

Operations Description

Exterior grounds are clean and organized
Nice defined eating area for employees
Weathered picker building and picker equipment
Kiln still powered by diesel—recommend converting to propane or natural gas

Areas of Concern

Picker in disarray with parts and equipment scattered about
Several unlabeled containers-example oil in a laundry detergent container
Unlabeled lubrication containers in the picker area
Inadequate bird netting throughout the facility
Evidence of eating production area—food wrappers in trash and apple cores jammed into equipment
5-gallon buckets suspended from the kiln ceiling to compensate for a leaking roof
Kiln doors not fully sealed from the exterior
Non-food grade oil found in the kiln area
Large birds nest seen through an opening in the wall in the bailing area
Portable bathrooms were not equipped with adequate handwashing signs
*Little improvement observed since the previous audit

Recommendations

Owners/Managers should spend more time inspecting their facility looking for the above concerns.
GMP training should be covered while performing safety training.
Repair the roof leaks so the unsanitary buckets can be removed from the kiln.
Repair the opening in walls and doors to prevent pest entry.
Install adequate bird netting where holes cannot be properly sealed.
Label all containers/buckets properly identifying their contents.

***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***